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HOMEMAKERS' CHAT

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U. S. DEPARTMENT
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SUBJECT: "In Dried Eggs, It's Storage That Counts" - information from food research specialists of the U. S. Department of Agriculture

Do you ever make popovers?

If you do...you know the leavening agent in this quick bread comes from the eggs. The recipe calls for no baking powder or yeast...just two eggs...beaten. And that's why the expert maker of popovers likes to use good fresh eggs.

So it may come as a surprise to you to hear that excellent popovers can be made from dried whole eggs that have been in storage for several months...in fact, for as long as a year.

Food research specialists of the U. S. Department of Agriculture used popovers as one of the foods to test the flavor and cooking qualities of spray-dried eggs. Other dishes - they used in their tests - were scrambled eggs, baked custard, mayonnaise and foundation cake.

And the food specialists found - that when properly stored at temperatures below 60 degrees F - good quality dried whole egg retained its original characteristics for a year. Scrambled eggs made of year-old dried eggs were tender and creamy. Cakes made from dried eggs were indistinguishable from those made of shell eggs. And the popovers demonstrated that dried whole eggs had the necessary leavening quality.

In other words - if a good dried egg is properly stored at temperatures below 60 degrees F - the dried egg remains a good egg.

After the war - homemakers may find dried eggs a useful supplement to shell eggs because they offer the advantage of compact storage and help to equalize prices during the year by preserving the spring surplus for winter use.

